

INFORMATION DISCLOSURE STATEMENT BY APPLICANT		Application No.	10/579089
(Multiple sheets used when necessary)		Filing Date	March 9, 2007
		First Named Inventor	Daniel Smith
		Art Unit	1789
SHEET 1 OF 1		Examiner	King, Felicia C.
		Attorney Docket No.	DAIRY88.019APC

U.S. PATENT DOCUMENTS					
Examiner Initials	Cite No.	Document Number Number - Kind Code (if known) Example: 1,234,567 B1	Publication Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear

FOREIGN PATENT DOCUMENTS					
Examiner Initials	Cite No.	Foreign Patent Document Country Code-Number-Kind Code Example: JP 1234567 A1	Publication Date MM-DD-YYYY	Name of Patentee or Applicant	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear
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NON PATENT LITERATURE DOCUMENTS					
Examiner Initials	Cite No.	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.			
	1	SPECK & ADAMS, Heat Resistant Proteolytic Enzymes from Bacterial Sources, Symposium: Impact of Heat Stable Microbial Enzymes in Food Processing, Journal of Dairy Science 1976, 59(4) pages 786-789.			
	2	SOMMER, The Freezing Point of cheddar cheese: Injury of Cheese by Freezing, Journal of Dairy Science 11, Issue 1, January 1928, Abstract.			

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Examiner Signature	Date Considered
*Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.	

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